

3 Course (select 1 entrée, 1 main course & 1 dessert)

2 Course (select 1 entrée & 1 main course OR 1 main course & 1 dessert)

ENTRÉE

Roasted tomato, white bean and chervil tart, grilled asparagus and parmesan, chive crisp

Chicken Involtini on a white bean salad and venison chorizo with a gazpacho dressing

Paprika and prosciutto wrapped chicken breast with chunky caponata and salsa verde

Barossa smoked chicken breast with speck and sage tart, leek puree and fines herbs

Drunken chicken salad, spring onion and ginger dressing

Medium rare beef salad, blue cheese crostini, witlof and frisee with a hazelnut dressing

Szechuan beef fillet, Asian sprout salad and nam jim dressing

Fennel spiced beef fillet with artichoke puree, oven dried tomato and spiced crackling

South Australian prawn cutlets with tropical mango salsa and sesame dressing

Prawn, charred asparagus, tomato compote, vincotto and crisp pancetta

Roasted South Australian snapper, smoked salmon and chive terrine with shaved fennel and saffron salad

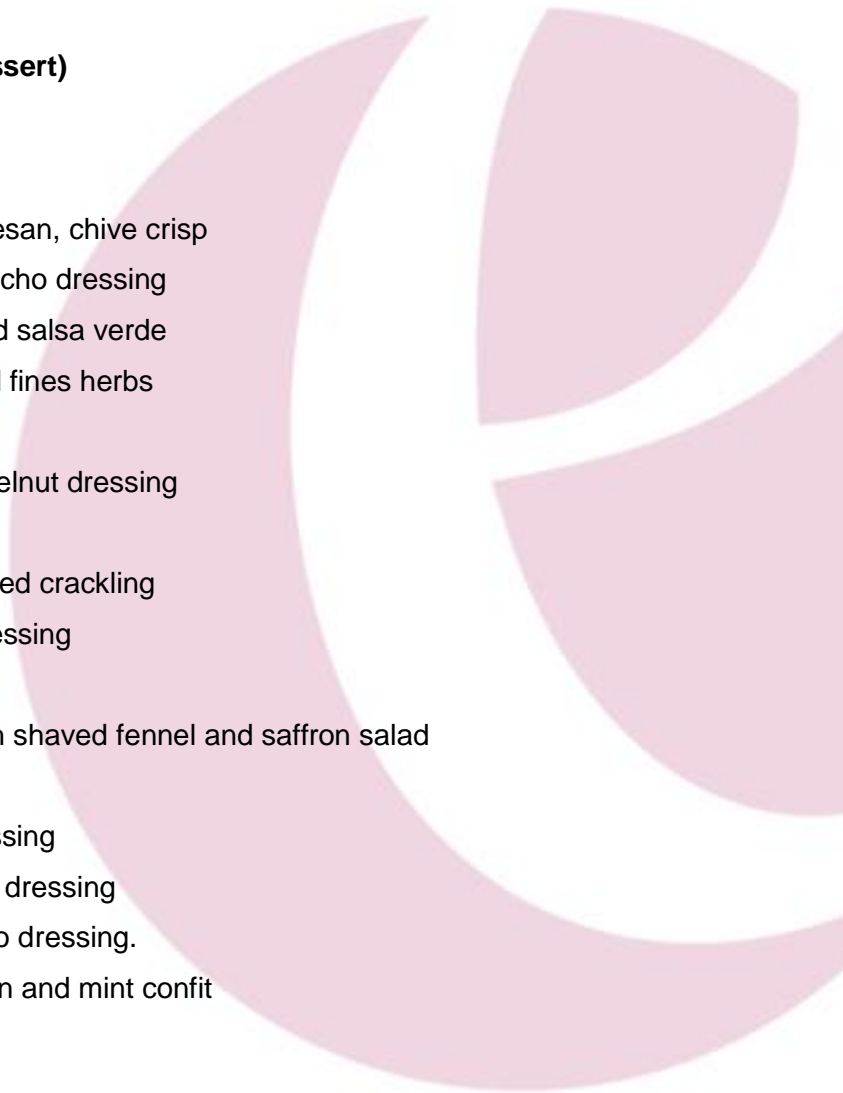
Roasted king prawns, Israeli cous cous, tomato and tarragon salsa

Minted lamb salad, sweet potato, spinach and fetta with a green pea dressing

Roasted lamb rump, haloumi, confit beetroot salad with basil and pinenut dressing

Honey roasted duck breast with red lentil dahl, coriander seed and tomato dressing.

Hahndorf Venison, roasted root vegetable and asparagus salad, red onion and mint confit





DUO OPTIONS – Additional charges apply

Roasted king prawns, Israeli cous cous, tomato and tarragon salsa
+ Paprika and prosciutto wrapped chicken and chunky caponata

Prawn, charred asparagus, tomato compote, vincotto and crisp pancetta
+ Roasted lamb rump, haloumi, confit beetroot with basil and pinenut dressing

South Australian prawn cutlets with tropical mango salsa and sesame dressing
+ Drunken chicken salad, spring onion and ginger dressing

Fennel spiced beef fillet with artichoke puree, oven dried tomato and spiced crackling
+ Chicken Involtini with white bean salad, venison chorizo and gazpacho dressing

Medium rare beef salad, blue cheese crostini, witlof and frisee with a hazelnut dressing
+ Roasted tomato, white bean and chervil tart, grilled asparagus, parmesan and chive crisp

BRUNCH OPTIONS

Toasted brioche bruschetta with prawn or chicken, fresh tomato, red onion and pesto with an apple balsamic glaze

Tomato, pancetta and gruyere cheese tart with chicken breast and chervil aioli

Potato, leek and dill frittata, smoked salmon tartare, frisee and peppered lavosh

Buttermilk pikelet, rolled chicken breast, roasted capsicum peperonata, sweet pepper aioli and baby herbs





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LUNCH / DINNER MENU

MAIN COURSE

All main courses served with bowl of gourmet garden fresh salad with balsamic emulsion

Chicken breast kiev with chilli and lime butter, herbed risotto strudel and snow peas

Chicken breast fillet filled with green olive and almond, celeriac and potato rosti, truffle jus

Char grilled chicken breast, braised lamb shank rotolo in Moroccan sauce

Chicken breast with smoked mozzarella polenta, sautéed silverbeet, beurre blanc and lavosh

Char grilled chicken breast with brie, cheddar and gorgonzola cheese sauce on a sweet potato and spinach galette

Honey and ginger roasted duck breast, duy puy lentils, bok choy, firecracker prawn spring roll and light anise jus – additional \$4.00 per person

Eye fillet of beef with smoked paprika rosti and chilli, capsicum sauce

Chargrilled beef fillet on thyme, potato dauphinois, roasted field mushroom and balsamic jus

Fillet of beef, fried onion layonaisse, green beans and seeded mustard sauce

Beef eye fillet, potato and zucchini rosti, merlot jus

Beef eye fillet, mushroom duxelle rotolo, sticky glaze

Eye fillet of beef with south Australian prawn cutlets, leek and kipfler crush, glazed pancetta and red wine syrup – additional \$4.00 per person

Oven roasted ocean trout, truffled potato, chive and spinach layonaisse

Barramundi fillet, potato and fennel gratin, caper and lemon dressing

Char grilled lamb rump with potato rosti, macerated south Australian fig and port wine jus

Cumin spiced lamb rump with braised chick peas and sofrito

Lamb rump with a herbed blue cheese crust, potato gratin and a quince flavoured jus

Rack of parmesan crusted lamb, soufflé potato, confit roma tomato, olive tapenade and red wine jus – additional \$4.00 per person

Rosemary and parmesan crusted lamb rump, baked gnocchi with red currant jus

Roasted Lamb rump, garlic and rosemary reduction, caramelised pear, toasted walnut polenta

Char grilled venison rump, potato dauphinoise, grilled zucchini and Cumberland jus – additional \$4.00 per person

Pepper and juniper crusted pork loin, apple and celery risotto cake, confit cherry tomatoes and soubise sauce





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LUNCH / DINNER MENU



EXTRAS – additional charges apply

Served to the centre of the table

Rocket, roasted pear, walnut and a blue cheese dressing
Encore Caesar salad
Roasted root vegetables with thyme and rosemary
Sautéed sea salt chat potatoes
Pumpkin roasted in red wine vinegar and garlic
Roasted balsamic and rosemary mushrooms
Steamed seasonal vegetables with herb butter and black pepper
Steamed green beans with sesame and olive oil

ADDITIONAL

Pre dinner canapés -1/2 hour
Alternate drop - per course (eg 50% chicken & 50% beef)
Alternate drop - 3 course (50/50 for entrée, main & dessert)
Choice of 2 menu items per course





DESSERT

Served on platters to the table or individually:

Baby pear and chocolate tart, double cream

Orange and cointreau citrus cake, double cream

Apricot, macadamia and frangipane tart

Dark chocolate cup, vanilla mousse and crisp raspberry

Linzer Torte, vanilla cream

Lemon and lime curd tart

Blueberry baked cheesecake

Mango panacotta with coconut sago and tropical salsa

Almond and vanilla bavarois with cold pressed apple jelly

Raspberry and whisky cranachan

Flourless chocolate cake with white chocolate anglaise

Cheese Times Three – King Island Black Label Brie, King Island Endeavour Blue, Tilba Club Vintage Cheddar, cabernet paste, walnuts and water crackers

Served individually:

Steamed banana pudding, butterscotch sauce

Peach, apricot and fig crumble. Vanilla cream

Rum and Raisin Pudding, spiced chocolate anglaise

